



## BURUNDI KIBIRA

### Product Overview

Out of war torn Burundi comes the Long Miles Project and some exceptional coffee. The Long Miles Project is helping transform the country ravaged by civil war with coffee growing, production, and exporting. Helping over 5500 farmers build a living with coffee purchased at fair



prices, offering resources for growing and washing, the mission has truly begun to lift a nation. You can learn more about the Long Miles Project @ <https://www.longmilescoffeeproject.com/>

### Tasting Notes & Details

Super savory, fresh garden veggies, chocolate, and caramel. Heavy bodied and smooth.

Altitude: 1760 meters above sea level

Varietal: Bourbon

Process: Washed

Origin: Bukeye, Muramvya province

## DETAILS

Long Miles Coffee Project is the creation of Ben and Kristy Carlson. The couple moved their family to Burundi in 2011 to set up a washing station and coffee farm to benefit the local farmers and pay them fair prices for their premium products. The coffee industry in Burundi was run by the state prior to this point, and the high quality of their coffee plants was dramatically undervalued, and mishandled with regards to their potential quality. The Carlson's have spent extraordinary time and resources educating the local producers so that they can consistently turn out high quality products. They provide the farmers with year round agricultural assistance so that they can maximize their potential yields and quality. They also pair roasters with specific farmers so that the roaster can purchase the same coffee year after year.

It has a very unique flavor that you won't find in any other coffees from around the world. Experts can identify the Burundi characteristics immediately, featuring a nutty flavor combined with caramel and chocolate.



## PROCESSING STYLE

Traditional Burundian process (fully washed) and sundried natural process. During the fully washed process freshly harvested cherries are delivered by coffee farmers to the washing station, then floated and hand-sorted for ripeness upon arrival. The cherries are pulped and undergo a single fermentation process. Parchment spends around twelve hours dry fermenting. The parchment is sometimes 'footed' after fermentation. A team of twenty-five people will agitate and dance on the slippery coffee parchment by foot, helping to loosen any remaining mucilage clinging to it. It is then rinsed in fresh water, graded by density and left to soak for another four to six hours in the final rinse tank.